

THREE MARRIAGE CEREMONIES FOR THREE GENERATIONS.



MR. AND MRS. FRANK CHOTT, PARENTS OF
MRS. MODER, WHO CELEBRATE GOLDEN WEDDING.

PARENTS AND GRAND PARENTS
OF BRIDE ELECT TO RENEW
VOWS AT TRIPLE WEDDING

Mr. and Mrs. Frank Chott to Celebrate Golden Wedding Anniversary and Mr. and Mrs. H. A. Moder to Observe Silver Event When Daughter of Latter Couple Becomes the Bride of John J. Valenta This Morning.

When Miss Anna Barbara Moder and J. J. Valenta are married in St. John of Nepomuk's Catholic church by the Reverend Father Joseph Hiltner, at 9:30 o'clock this morning, the father and mother and the grandfather and grandmother of the bride will renew their marriage vows, the parents in celebration of their silver and the grandparents of their golden wedding.

After the ceremony the three generations of brides and bridegrooms will partake of a wedding breakfast in the National Bohemian Hall, at Dolman street and Allen avenue. Tonight a dance will be given by them in the hall. Today they will spend in calling on their many friends.

Mr. Valenta, who is connected with one of the big dry goods houses on Washington avenue, and who lives at No. 212 Allen avenue, is 23 years old. Miss Moder is of the same age.

Mr. and Mrs. H. A. Moder, the parents of the bride elect, are 50 and 46 years old, respectively, while the grandparents of Miss Moder, Mr. and Mrs. Frank Chott, are 82 and 71 years old.

When Miss Moder's parents were married, twenty-five years ago, they arranged their wedding so that it would take place on the same day that the parents of the bride were united. Wishing to follow out the plan of their parents, Miss Moder insisted that she be married on the anniversary of the other weddings.

Miss Moder and her father are natives of St. Louis and have lived neighbors for more than fifteen years. They knew each other as children and went to school together. Both say that they have been in love with each other for as long as they can remember.

The bride's mother and father are natives of Jefferson County, Missouri, where their parents emigrated in 1821 from Bohemia. Mr. Moder is a grocer at No. 201 Allen avenue and lives over the store.

That the courtship of the bride's parents resembles that of the bride is a peculiar feature, Mr. and Mrs. Moder were children together in Jefferson County, and also went to the same school.

Frank Chott and his aged wife are natives of Bohemia, Chott, who pronounced his name Hutt, emigrated to the United States in 1821, becoming a farmer in Jefferson County. He lived there until a few years ago, when he followed his son-in-law and daughter to St. Louis to make his home with them.

The Moders have six children, while the Chotts have eleven.

That the aged Mrs. Chott is as lively as a woman could expect to be at her age was manifest last night, when she was as busy making wedding cake and candy as were her daughter and grandchild. Throughout the evening they were making preparations for the three-cornered wedding.

With sleeves rolled up, they kneaded cake dough until far into the night. Around them, piled on every available shelf in the kitchen, were cakes, pies and other delicacies indispensable at a wedding. The men sat about and watched the proceedings with evident pleasure.

Frequently a caller would drop in to offer a helping hand. They were given work to do and stayed until they grew tired and had talked themselves out. Then they left, to be replaced by other neighbors.

Mr. and Mrs. Thomas Valenta, parents of the bridegroom elect, were present. Mrs. Valenta did not, however, join in the cake making and baking. She had already done her part in her own home across the street.

Until midnight the preparations were continued. Then, with a closing song and a health drunk with wine made in Bohemia, both families and the neighbors retired.

Three eggs, beaten to a cream. Stir thoroughly one tablespoonful of sifted flour into three tablespoonfuls of sugar, and add to the yolks, also a pinch of salt, one tablespoonful of vanilla and a little nutmeg, beat the well-beaten whites of the eggs, and lastly a scant pint of milk that has been scalded, not boiled, and then allowed to cool. Mix this by degrees and turn all into a prepared crust in deep plate. Bake 25 or 30 minutes.

Handy for Needles.
First take a small doll with hair, a piece of ribbon about three inches wide and three-quarters of a yard long, fringed at both ends, and two or three pieces of white flannel the same size.

Fold them in the middle and cut a hole just large enough for the doll's head to go through, also cut armholes. Then tie a piece of narrow ribbon around the neck of the doll, leaving loops to hang up by.

When Cleaning Woodwork.
When cleaning finger marks or soiled places from painted woodwork it should always be remembered that the doors, windows, etc., must be dusted or wiped off first with a dry rag and then wet with clear water, beginning at the top and working down, to prevent streaks.

Scrub clean with a soft rag and good laundry soap or use ammonia. Then dry by rubbing from the top down with a flannel rag or chamois.

The Season's Gems.
The three chief stones of the season are turquoise, amethyst and the lighter sapphires. This is true of the imitation gems as well.

NEW RECIPES.
SPICE CAKE.—One and one-half cups sugar, half cup butter, two cups raisins, chopped, three eggs, half a nutmeg, one teaspoonful of cinnamon, one of cloves, two of baking powder, two of flour, mix rather stiff, bake in loaf tin in moderate oven.

MINCE PIES.—For the mince meat mix together one fresh tongue, peeled and minced; 5 pounds of apples, peeled and chopped; 3 pounds of sliced raisins; 4 pounds of crushed currants; 3 pounds of suet; 1 pound of brown sugar; 2 pounds of sliced citron; 1 cup of New Orleans molasses; 1 pound of candied lemon peel; 1 ounce of cinnamon; 1 ounce of cloves; 1 ounce of allspice; 1 nutmeg; grated; 1 pint of cider; 1 quart of good brandy. Remove all of the mince from the suet, and when chopped mix with the chopped tongue and a little salt. Add the other ingredients, mix all well together and put away in a deep stone jar, covered, letting it stand for six weeks before using. Make up with the best flaky piecrust in the proportion of 1 pound of sifted flour, 1 ounce of suet, 1/2 cup of butter, 1/2 teaspoonful of salt and 2 gills of water.

SUPERIOR CUSTARD PIE.—Yolks of

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MISS ANNA BARBARA
MODER

WHO WILL BE MARRIED
TO-DAY

JOHN J. VALENTA.

CATCHES RUNAWAY
SISTER IN PITTSBURG

When John Bowman of North St. Louis Tells Her That Mother Had Died Girl Swoons Twice—On Way Home.

REPUBLICAN SPECIAL.
Pittsburg, Pa., Nov. 21.—John Bowman of North St. Louis today caught up with his 18-year-old sister, Pauline, who ran away from her home in St. Louis three weeks ago.

Miss Bowman was found by Detective Lally and McLaughlin at the Post Office at noon today, when she called for mail.

John Bowman had heard his sister was here and had asked the detectives to trace her. Pauline was asked to go to police headquarters with the officers, but while on the way there, she saw her brother on the street. Running up to him, she threw her arms around his neck and began to cry.

"Mother has died since you left us, Pauline," said John, quietly, "and father is very ill. You must come home."

The grief of the young woman on learning that her mother, whom she had left in St. Louis three weeks ago, was dead, was pitiful. The brother and the detectives had to support her into the Police Superintendent's office, where she fainted twice. Tonight brother and sister departed for St. Louis.

They seemed well to do, and all efforts to give information from the police regarding them were unavailing. Detective McLaughlin said tonight: "They came from the North Side, St. Louis, and that's all I'm telling."

In the St. Louis directory there are several John Bowmans, but it was impossible to ascertain which of them is the one referred to. A search of the burial records and death notices failed to show that a Mrs. Bowman had died in St. Louis since October 1.

MRS. NOLKER'S ENTERTAINING
WILL TAKE PLACE IN ST. LOUIS

She Denies That She Has Taken a
House in London for the
Season.

REPUBLICAN SPECIAL.
New York, Nov. 21.—Mrs. Fred Nolker of St. Louis was amused to-night when she learned that a cablegram, published in St. Louis, announced that she was in London seeking a house in which she was to entertain lavishly during the coming official season in the English capital; that she was purchasing fancy dogs with extended pedigrees, etc.

"The whole story is simply absurd," said Mrs. Nolker, who has been in New York for some time and is staying at the Waldorf-Astoria. "As you see, I am not in London. The remainder of the published report is just as ridiculous as is that assertion."

"I have no intention whatever of going to Europe this winter, am not looking for a house in London, have purchased no dogs and have no intention of doing so."

"According to my present plans, I shall return to St. Louis this week. If there is any 'lavish entertaining,' it will be done there."

Mrs. Nolker has been attending the Horse Show, which closed at Madison Square Garden last Saturday, and the opening of the grand opera season, which was inaugurated last night.

EXPIRES AT SIGHT
OF DEATH AGONY

Mother Witnesses Daughter's Fatal
Convulsions and Drops
Dead—Younger Woman Passes
Away Shortly After.

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MARKETS PREPARED
FOR THANKSGIVING

Prices at the Local Establishments Likely to Prevail Throughout Next Week.

TURKEY, 17 CENTS A POUND.

This Figure, It Is Thought, Will Be Established—Game Somewhat Lacking, but Fish Found in Plenty.

North, East, South and West have united in providing for St. Louis's Thanksgiving dinner, for which even now the foresighted housewife is preparing a menu. Almost every variety of fish, fowl, fruit and vegetable common to the temperate zone, with the exception of game, is to be found in St. Louis markets. The only game is the possum, for whose company there are sweet potatoes and persimmons, and the rabbit.

The prevailing prices are as follows: Pompano, 30 cents a pound; black bass, Spanish mackerel and halibut, 20 cents; Jumbo smelts, large crappie, lake trout and Finnan haddock, 15 cents, and red snapper, 12 1/2 cents.

Headings shrimps are \$1.40 a gallon; peeled, 15 cents; crab cakes, \$2.50; scallops, 30 cents; oyster crabs, 20 cents; live lobsters, 20 cents a pound; boiled, 35 cents. The scallops are a portion of the muscle of a shell fish but little known. They are to be found in bread crumbs like oysters, but are said to be far easier to digest.

Oysters—Standards, \$1.40 a gallon; select, \$1.50; N. Y. counts, \$1.50; bulk counts, \$1.00; Bluepoints, 15 cents a dozen; Rockaways, 25 cents, and little neck clams, 20 cents. Imported French snails cost 5 cents each, and contrary to the opinion of many persons that nobody in this country eats them, it is a fact that one firm alone in St. Louis sells on an average \$150 worth, each week, of them.

Turkeys are 17 cents a pound; spring chickens 15 cents, and old hens, for boiling, 12 1/2 cents; ducks and geese, 14 cents; young guinea fowl, 10 cents each; quail, from 32 to 35 cents a dozen; possums, 20 to 30 cents; rabbits, 15 cents each.

For the side dishes and dressings the following articles and prices prevail: Mushrooms, 40 to 50 cents a pound; cranberries, 15 cents a quart; celery, three bunches for 25 cents; dwarf, 15 cents a stalk; cauliflower, 15 to 25 cents; string and wax beans, 15 cents a quart; eggplant, 10 to 15 cents; oyster plant, 5 and 10 cents each; California and Florida tomatoes, three for 25 cents; new beets 5 cents a bunch; hot-house cucumbers, 12 1/2 cents each; peppers, 6 for 25 cents; Savoy cabbage, three for 25 cents; red and white cabbage, 5 and 10 cents; New Southern and Romaine lettuce, three heads for 25 cents; escarole, 5 cents a head; chicken and watercress, 5 cents a bunch; field salad, 5 cents a quart.

Grape fruit, 10 and 15 cents; tangerines, 40 cents a dozen; navel and Florida oranges, 25 to 30 cents; California muscatelle and malaga grapes, 10 and 15 cents a pound, and apples from 10 to 15 cents a peck.

For the end of the list comes cheese: Camembert is 20 to 25 cents; Roquefort, 40 cents; De Brie, 25 cents; Emmenthaler, 25 cents; New York Cheddar, 20 to 30 cents; Limburger, 15 cents.

The prices will probably prevail, without much change, for a week.

MME. BERNHARDT'S GREAT
RECEPTION IN CHICAGO.

Madame Bernhardt has had a great reception in Chicago. Not only was there a crush at the station to meet her when her special train arrived in record time from New York, but at the theater that evening there was a cordiality of welcome that must have made her Gallic blood leap out of her veins. This seems to be Madame's real farewell tour of America. She is growing old. The long trip across the ocean and the hurry of American railroad travel are hardships that she cannot long continue. The generations that have seen her here will always hold in memory the idea that she is the greatest dramatic actress of the time. From the Chicago viewpoint one is brought to the belief that she is now as great as ever.

John R. Hazard, who plays the valet to Mrs. Bernhardt's son in May Irwin's play at the Lyceum, is a real actor, and has other things besides acting. Hazard is a poet, a writer of force and originality. His poem, "Maine Day," printed in Life, has been copied all over the world. He has written a great deal of prose matter, and, while his subjects and constructive work are greatly admired by his readers, he has been unfortunate in getting much of it published. This is attributed to the fact that Mr. Hazard cannot give his stories a pleasant ending, his prose writing leaning heavily toward the tragic vein.

It is related that Mr. Hazard once sent a story to the New York Herald, a well-known magazine. The editor liked Mr. Hazard's story, but wrote to him that it could not be accepted unless the author would consent to change the ending, which in the original was a most tragic affair.

"If you will put sunshine instead of gloom in the ending of your story," said the editor, "we will give you your own price for it."

"Return the manuscript," wrote Hazard. "I need the money, but I won't change the story."

That is what Hazard's associates call "dying game" for art's sake.

Feminine players seem more interested in the announcement of Ethel Barrymore's engagement at the Olympic next week than in any other theatrical event of the season thus far. Manager Short has received a great many communications from individuals, clubs and associations, asking for matinee reservations.

It has been Miss Barrymore's invariable custom to play but one matinee each week, and her business manager assured Mr. Short that the fortunate occurrence of Thanksgiving during the Barrymore week was the only thing that permitted more than one matinee in St. Louis.

Mr. Short made a bulky package of his female correspondence on the subject and sent it to Miss Barrymore, with some figures on the capacity of the Olympic, indicating that there would have to be three matinees or some disappointed ladies in this city. Miss Barrymore wired him Monday that under the circumstances she would give matinees Wednesday, Thursday and Saturday.

Not the least entertaining member of the "Land of Nod" cast at the Olympic this week is a game cock who goes through a fight with Walter Station in the last act. The company carries half a

THREE NEW VARIETIES ARE ADDED
TO GORGEOUS COLLECTION OF 'MUMS



WILLIAM DUCKWORTH VARIETY, STANDARD FORM.

Three new varieties were added yesterday to the gorgeous collection of chrysanthemums, which are daily attracting hundreds of visitors to the "Mum" show at Shaw's Garden.

The Little Hero, a small variety of deep red shade is greatly admired by many of the visitors and is attracting more attention than any of the new ones shown. The White Jitsugutsu from Japan, is among the new ones added this week. The Jitsugutsu is a small, white chrysanthemum with a peculiar petal, a very distinct variety.

The Canary Bird was also added to the collection this week. It is of a yellowish-red color and rather small. Owing to a false report that the show would close Saturday the crowds were not as large yesterday as on previous days, though George McClure, who is in charge of the tent, expects a large crowd today. He estimates the attendance yesterday at between 600 and 700.

The grafting of forty or more different kinds on one stick can be seen in the tent and attracts considerable attention and comment.

SIMS-HITCHCOCK WEDDING;
PRESIDENT AND WIFE ATTEND

The Republic Bureau.
Washington, Nov. 21.—Miss Anne Edwin Hitchcock, second daughter of Secretary of the Interior and Mrs. Hitchcock of St. Louis, was married today at high noon to Lieutenant Commander William Edwin Sims, U. S. N. The President and Mrs. Roosevelt, the Secretary of State and Mrs. Root, all the members of the cabinet, the prominent officials of the Government, of the army and navy and of the Diplomatic Corps were present.

The wedding was one of the most brilliant that has ever taken place in the fashionable as well as historic St. John's Church. Many of the St. Louis relatives and friends of the Hitchcocks were in attendance.

Ideal weather prevailed and, although the arrangements for the wedding were noticeably unostentatious, perfect good taste marked every detail. Great masses of white chrysanthemums were banded on the high altar, with bunches of the same flowers tied with wide white satin ribbon placed at the end of each pew. Secretary Hitchcock led his daughter to the altar, where they were met by Lieutenant Commander Sims and his best man, Lieutenant Commander Mark L. Bristol. The Right Reverend Henry V. Satterlee, Bishop of Washington, performed the ceremony, assisted by the Reverend Roland Cotton Smith, rector of the church.

The bride was exquisitely gowned in soft white satin, the bodice and skirt elaborately trimmed in raw silk. The rose point lace veil fell to the hem of the long train, and was caught with a numbing of diamonds. A superb necklace of the same precious stones was also worn, and her bouquet was a shower of lilies of the valley and white orchids.

The bride's only attendant was her sister, Miss Margaret Hitchcock, who preceded her to the altar, and who wore an extremely becoming gown of white lace, banded around the skirt with narrow folds of white satin. The bridesmaid was a bohemian much betrimmed in gold lace, and opened over a vest of pompadour silk and chiffon. She carried pink roses, which exactly matched the color of her hat of felt, trimmed in clusters of pink and white tips.

The bridegroom wore his full-dress uniform and the ushers were all in uniform. They were Brigadier General Henry G. Sharpe, U. S. A.; Commander Cameron McR. Winslow, Lieutenant Commander William K. Harrison, Lieutenant E. T. Constance, Lieutenant Ridley McLean, U. S. N., and Captain John R. M. Taylor and Captain William Lawton, U. S. A.

Mrs. Hitchcock wore a superb gown of the palest shade of ivory broadened satin trimmed in silver passementerie, with bonnet to match.

President and Mrs. Roosevelt reached the south entrance of the church just five minutes before the procession formed and on their entrance the entire assemblage rose and stood until they were seated in the front pew with Mrs. Hitchcock. Mrs. Roosevelt looked exceedingly well in a

tailored costume of lavender cloth made with a long coat opening over a blouse of white lace. Her hat was of white felt on the continental shape trimmed in pale blue wings.

At the wedding breakfast were President and Mrs. Roosevelt, Vice President and Mrs. Fairbanks, all the members of the Diplomatic Corps, the bridal party and the relatives of both families, who came on for the wedding. The decorations of the entire drawing room floor of the Hitchcock residence were pink and white, and the dining-room in which Commander and Mrs. Sims stood to receive congratulations was a perfect bower of pink roses and asparagus fern, with huge bouquets of pink satin ribbon holding the fern in place.

Among the out-of-town guests were Mrs. Shapley of St. Louis, eldest daughter of Secretary and Mrs. Hitchcock. She wore a gown of white lace with touches of black velvet. Other St. Louisans were Mr. and Mrs. Daniel Catlin, Mr. and Mrs. John Lawrence Mauran, Mr. and Mrs. George D. Markham, Mrs. J. G. Chapman, Mr. and Mrs. George H. Leighton. Other guests were Mr. and Mrs. Dwight Collier, Mrs. Callier, Mr. and Mrs. Le Grand Hensley, Miss Callier, Mr. and Mrs. Le Grand Hensley, and Lieutenant Commander and Mrs. A. C. Almy, U. S. N.

Among the many handsome gowns were those of Mrs. Fairbanks in gray velvet with white lace, and Mrs. Fairbanks in white lace with touches of black velvet. Mrs. Fairbanks in black lace with hat trimmed in black and white plumes; Mrs. Shaw in black and white lace with white velvet and lace; Mrs. McCall in pale blue panne velvet with blue and white hat of velvet.

Lieutenant Commander and Mrs. Sims left the city late this afternoon for a short honeymoon trip, and upon their return they will take up their residence with Secretary and Mrs. Hitchcock at their hospitable home on K street for the present.

The bridegroom is a native of Pennsylvania and graduated from the Naval Academy in 1895. At the termination of his last cruise, in October, 1902, he was assigned to duty in this city as Inspector of target practice in the navy, which office he still holds. The bride of today has many qualities which render her a large circle.

Her younger sister, her active participation in society began during the residence of her family in St. Petersburg, where her father was the United States diplomatic representative. She is well educated, is a good linguist and has many social graces, although with a character and disposition to incline her to put most value in the serious affairs of life.

She is also a lover of outdoor sports and her membership in the Chevy Chase Club has given her many pleasant opportunities to indulge this taste. Her wedding presents were numerous and exceedingly valuable. They came from all over this country and abroad.

Joseph Bantams, who takes turns in playing this role and everyone of them enters into the affair in deadly earnest. Such was the scene in the big "Mother Goose" show at the Olympic during the World's Fair.

Jane Peyton, who plays the widow in "The Her to the Hoar," played a great role last year in "The Earl of Pawtucket." Among her souvenirs of a trip to the Pacific Coast with the "Earl" are no less than twenty-two offers of marriage received by messenger and United States mail from gentlemen owning ranches and mines out in the tall grass country. The numerous proposals are partially owing to her neglect to advertise in silver a great many of her admirers. Arthur Weld, wife of the well-known composer and orchestra director.

Harry B. Fulton, manager of the destinies of "The Her to the Hoar," is a brother-in-law of James R. Fitzgibbon, one of the prominent Democratic luminaries of Ohio. His plans include the abandonment of the showman's life when the governor of the Buckeye State makes a Governor of Mr. Fitzgibbon, and his leisure moments are largely devoted to the preparation of the office most suited to his talents and inclinations.

Mrs. Pike's "property man" has to be something of a farmer. For the last act of "Leah Kischka" the property man's assistants must plant 500 lettuce. To be sure, they are of paper mache, but they look very real, and must be planted just as carefully as, and much more quickly, than real ones. Every night after the performance the stage hands must uproot the lettuce and pack them away in large bins till the last act comes around again. It is no small task to do this in the short space between acts, and six men plant industriously while the orchestra is playing. The natural appearance of the lettuce is not disguised when one is near them. Most stage settings lose their effect from a near view, but in "Leah Kischka" the fertile fields of Neustadt, Austria, are just as lifelike as at close range. The making of the lettuce was a clever bit of craftsmanship. Their leaves are tinted a natural green and are built about a foundation of cotton. Attached to each is a root in the form of a pin. The planting is accomplished by putting the pins into holes in the structure that counteracts the well-titled soil.